**Chocolate Challah**

**from “The Bread Lover’s Bread Machine Cookbook” by Beth Hensperger**

For a 2 pound loaf:

1 ¼ cups water

2 large eggs

3 tablespoons vegetable oil

1 tablespoon vanilla extract

4 cups bread flour

2/3 cup sugar

1/3 cup unsweetened Dutch-process cocoa powder

1 tablespoon plus 1 teaspoon gluten (optional)

2 teaspoons salt

2 teaspoons yeast (rapid rising yeast works best)

2/3 cup semisweet chocolate chips

Directions

Heat ¼ cup of the water to lukewarm, add 1 teaspoon sugar and the yeast. Wait 5 minutes until foamy.

Combine the remaining water, vegetable oil, and vanilla extract. Add the yeast in mixture. Add eggs. Mix thoroughly.

Knead in the bread flour, sugar, cocoa powder, gluten, and salt. Dough should be shiny and smooth and a little sticky. (You may have to adjust the water or flour level accordingly). Once dough is well-mixed, knead in the chocolate chips.

Let rise in a greased bowl in a warm and moist place until doubled in volume (approximately 1 hour). Punch down, divide into two, and shape into loaves. Put in greased bread pans and let rise again until doubled.

Bake in a pre-heated 350 degree oven for about 30 minutes or until crust is crisp.

Fills 2 8 ½” x 4 ½” x 2 ½” loaf pans.